

MARQUEESELECTIONS

GREEN . GLOBAL . GRAPES

2010 CALIGIORE ORGANIC RESERVE BONARDA

PRODUCED BY: CALIGIORE ORGANIC VINEYARDS -MENDOZA, ARGENTINA



PALATE – This wine combines blueberry and cherry with hints of fig & milk chocolate. It feels sweet, but crisp, and has a long, subtle finish with well integrated tannins.

VARIETAL / BLEND
100% Old Vine Bonarda
(Vineyard planted in 1973)

BOUQUET – Rich berry aromas are combined with an understated earthy and spicy tone. A hint of cherry cola can be found in this intriguing red wine!

FOOD PAIRINGS – Pork roast, rack of lamb with oven roasted potatoes.

NEW BOTTLE - Caligiore is proud to utilize a light, eco-friendly grade of glass in preparation of this value priced wine. Each case of 12 glass

bottles weighs 2 less pounds than previous vintages, reducing our carbon footprint!

WINE DETAILS - Winemaker – Gustavo Caligiore
www.caligiore.com.ar 13.9% Alc. By Vol., 3.60 pH,
1.92 g/L Res. Sugar, 7,160 Bottles / 597 Cases
Produced, Natural Cork, Organic – NOP Certified

CELLARING POTENTIAL – The 2010 vintage should open up over the next 1.5 years with a bit of decanting and will benefit to age gracefully for 5-8 years.
Optimal Cellaring – 4 years

WINE NOTES & AGING - This single vineyard wine was 100% organically grown at over 3000 ft. above sea level in Mendoza, Argentina on the Caligiore Organic Vineyards. The origin of Bonarda in Argentina is a subject of disagreement, some say it hails from Italy & others feel it is the Charbono grape from California... whatever the case, it has found its home in Mendoza & is the second most planted red grape in Argentina. This wine shows power with elegance & light tannins. Somewhere between a fruity Merlot and a spicy Red Zin, this red wine is packed full of flavor! Partial French & American Oak Aging for 8 months.

REGIONAL DETAILS – Mendoza, Argentina is the home of South America’s most recognized wine region capturing the essence of warm days and cool nights in the Central Mendoza region where Caligiore is committed to organic viticulture. The high elevation vineyards stress the vines to push for optimum ripeness.



AWARDS – CURRENT & P.VINTAGE

- New Vintage 2010 – Just Released
- 2009 Vintage – **PLATINUM MEDAL** (Higher than Gold – AKA Double Gold) – 2011 Sommelier Challenge, CA - USA
- Voted “**Most Likely To Succeed**” – New Brand Varietal – The Tasting Panel Magazine 2010
- 2009 Vintage – **GOLD MEDAL** – 91 Points – Florida International Wine Challenge, FIWC